



LUNCH MENU

breakfast

French toast and Pancakes come with Choice of Eggs & Bacon, Sausage or ham

Fresh Toast

Two pieces thick slices of brioche bread soaked in a rich, cinnamon-vanilla egg batter, then griddled to golden perfection. Served with Powdered Sugar and Maple Syrup.

Pancakes

Two Fresh Pancakes, Served Plain, or with Chocolate Chips, Finished with Powdered Sugar and Maple Syrup.

Morning Basket

Two Eggs Cooked to your liking, with Toast, Home Fries, and your choice of Bacon, Ham, or Sausage

Western Omelet

Western Omelet, packed with a flavorful mix of diced ham, sautéed bell peppers, and onions. This fluffy omelet is filled with melted cheddar cheese. Served with hash brown patties & Toast

burgers

All Burgers are served with a pickle and chips

Truffle Mushroom Swiss Burger

a juicy, perfectly grilled beef patty topped with a decadent blend of sautéed wild mushrooms and a rich truffle butter. Nestled in a toasted brioche bun, complemented by melted Swiss cheese, and caramelized onions.

Sliders

featuring mini beef patties grilled to perfection and topped with crispy bacon and melted sharp cheddar cheese. These sliders are served on soft, toasted Hawaiian dinner rolls and garnished with fresh lettuce, juicy tomato slices, and a dollop of our signature house-made burger sauce.

Patty Melt

featuring a juicy beef patty cooked to perfection and nestled between slices of golden, toasted rye bread. This melt is layered with melted Swiss and cheddar cheeses, and topped with caramelized onions for a rich, savory flavor.

beverages

Coffee, Hot Cocoa, Milk, Assorted Soda, Tea, and Juice

sides

Soup of the Day, Fresh Fruit, Side Salad
Yogurt, Cottage Cheese, Apple Sauce, Veggie sticks, Onion rings, French Fries, Sweet potato Fries, Home fries, Tater Tots , Cookies , Ice cream, Chips

**Eating raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness, especially if you have certain medical conditions*

Specialty Sandwiches

All sandwiches are served with a pickle and chips

Reuben

Grilled rye, Deli Corned Beef, Swiss Cheese, Sauerkraut. Served with 1000 island dressing on the side

Tuna Melt

Grilled White Bread, American Cheese, tuna salad & tomato

Turkey Bacon Ranch wrap

Turkey, bacon, ranch dressing, red onion, lettuce and tomato, wrapped and cut in a tortilla shell

Philly Cheese Steak

Shaved rib eye steak, onions, peppers and provolone cheese on a toasted hoagie roll

Skinless Hot Dog

Skinless Zweigles red hot on a bun

Elsa

Grilled rye, roasted turkey, brie, spinach & Cranberry sauce

Woody

Grilled eggplant, roasted red peppers, mushrooms & melted provolone on focaccia bread with olive tapenade and balsamic glaze

Monty Crisco

Two pieces of brioche French toast with Swiss, ham, & turkey. Served with maple syrup and raspberry jam

The Jannette Breakfast Sandwich

Fried egg with bacon and cheddar cheese on a grilled brioche bun

Fried Clam Po boy

Fried clams on a hoagie served with coleslaw and tartar sauce.

Craft your own Sandwich

All sandwiches are served with a pickle and chips

Have it Deli style or make it a Wrap, or a Melt

Protein-Beef Patty, Chicken Breast, Fried Egg, Turkey, Ham, Pepperoni, Egg Salad, Tuna Salad, Bacon, Beef Philly Style Steak

Bun- Brioche Roll, Focaccia, White, Wheat, Rye, Slider Buns, Hoagie

Toppings- Lettuce, Tomatoes, Onions, Bacon, Mushrooms, Peppers, Mayo, Spinach

Cheese- American, Cheddar, Swiss, Provolone, Blue Cheese, Mozzarella, Gouda

salads

All salads are served with dressing on the side.

Chicken Caesar Salad

Crisp romaine lettuce tossed with creamy Caesar dressing, topped with tender grilled chicken breast, crunchy garlic croutons, and freshly grated Parmesan cheese. Finished with a sprinkle of black pepper and a hint of lemon zest for a refreshing touch

Julienned Salad

A hearty blend of crisp lettuce, ripe tomatoes, cucumbers, and shredded carrots, topped with julienned slices of ham, turkey, and cheddar & Swiss cheese. Garnished with hard-boiled egg wedges, served with your choice of dressing on the side.

Modern Greek Salad

Crisp romaine lettuce topped with vibrant and refreshing blend of cherry tomatoes, crisp cucumber, and sweet red bell pepper, complemented by juicy watermelon cubes and tangy Kalamata olives. Topped with goat cheese, Hummas and fresh herbs, and drizzled with a light balsamic glaze and extra virgin olive oil. This salad is a delightful twist on the classic, offering a perfect balance of flavors and textures. Served with pita bread

Winter Harvest Salad

A delightful blend of crisp apple slices, tangy dried cranberries, and crunchy walnuts, all tossed with mixed greens. Topped with crumbly blue cheese for a rich and creamy contrast, this salad is dressed with a light maple vinaigrette that perfectly balances the sweet and savory flavors. Enjoy the taste of the season with this refreshing and hearty salad, perfect for a cozy winter meal.

Allergy Notice

Please inform your server if you have any food allergies or dietary restrictions. Our kitchen handles a variety of ingredients, and while we take precautions to prevent cross-contamination, we cannot guarantee that any dish is completely free of allergens. Your safety and satisfaction are our top priorities.



DINNER MENU

Main Entrees come with menu discretion listed and one Sides starter.

Chef Special

At "The Ten," our Chef's Special is a true testament to our commitment to fresh, high-quality ingredients and culinary excellence. Our dedicated team meticulously selects the finest seasonal produce, meats, and seafood to craft dishes that not only delight the palate but also reflect the diverse tastes and preferences of our valued guests.

We take immense pride in the positive feedback we receive, which inspires us to continually innovate and collaborate with our patrons. Each Chef's Special is a harmonious blend of what our guests love, brought to life on the plate right before them.

Our Chef's Specials span a wide range of culinary delights, from the smoky, savory flavors of American BBQ to the warm, hearty dishes that define comfort food. We also draw inspiration from both Northern and Southern European cuisines, infusing our specials with rich, traditional flavors and modern food trends.

Whether you're craving a classic dish with a contemporary twist or an adventurous new flavor combination, **be sure to ask your server about our Chef's Special** that is sure to exceed your expectations. Join us at "The Ten" and experience a culinary journey that celebrates the best of global cuisine, crafted with passion and precision.

Egg Plant Parmesan

tender slices of eggplant are breaded and fried to a golden crisp, then layered with a rich marinara sauce and a blend of mozzarella and Parmesan cheeses. Baked until bubbly and golden. Comes with angle hair pasta

Breasts of Chicken

These tender, juicy chicken breast is perfectly grilled and lightly seasoned. Choose BBQ, Cajon, Lemon Pepper, Maple Mustard, Buffalo, Comes with Choice of Potato

Honey-Glazed Baked Ham

tender ham is slow-roasted to perfection, enveloped in a rich, golden glaze made from pure honey, brown sugar, and a hint of Dijon mustard Comes with choice of Potato

Meat Loaf

Our meatloaf is crafted from a blend of premium ground beef and pork, seasoned with a medley of herbs and spices for a rich, savory flavor. Baked to perfection, it boasts a tender, juicy interior and a beautifully caramelized crust. Comes with choice of potato

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Order in advance Specialty entrees

To Order Specialty Entrees please team up with your server and order a day in advance. Specialty Entrees come with one side starter.

Salmon Bure Blanc

featuring a tender, pan-seared salmon fillet draped in a silky beurre blanc sauce. This elegant sauce, crafted from white wine, butter, and a touch of shallots, Accompanied by tender seasonal vegetables and golden roasted potatoes

Bone in Thick cut Pork Chop

This generously sized chop is grilled to perfection, ensuring a juicy and flavorful bite. Paired with a savory herb stuffing, Seasonal vegetables and finished with a rich apple brandy glaze

Jumbo Shrimp Scampi with Angel Hair Pasta

Succulent jumbo shrimp sautéed in a fragrant blend of roasted garlic, lemon, and red bell pepper, served over delicate angel hair pasta. This dish is enhanced with cherry tomatoes and tender broccolini, all tossed in a light, buttery sauce. Finished with a sprinkle of freshly grated Parmesan, this entrée offers a perfect balance of bright and savory flavors, creating a delightful and satisfying meal.,.

Chilean Sea Bass with Red Pepper Coulis and Saffron Butter

Succulent Chilean sea bass, perfectly seared and served with a vibrant red pepper coulis. Accompanied by tender seasonal vegetables and golden roasted potatoes, this dish is elevated with a luxurious saffron compound butter. A harmonious blend of flavors and textures

Lasagna

a masterpiece of comfort and flavor. This dish features layers of tender pasta sheets, rich Bolognese sauce, creamy ricotta, and a blend of melted mozzarella and Parmesan cheeses. Baked to a bubbly, golden perfection. Served with garlic Bread

Beef Tenderloin with Demi-Glace

Indulge in our succulent beef tenderloin, perfectly seared and served with a rich demi-glace. Accompanied by creamy mashed potatoes, and tender seasonal vegetables, this dish is elevated with a luxurious gorgonzola herb butter. Topped with crispy julienned fried parsnips for an added crunch, this entrée offers a harmonious blend of flavors and textures, creating a truly memorable dining experience.

Chicken Francese with Angel Hair Pasta and House Vegetables

Tender chicken breasts, lightly dredged in flour and egg, then sautéed to golden perfection. Served over delicate angel hair pasta, and accompanied by tender seasonal vegetables. this dish is finished with a luscious lemon butter sauce. A delightful blend of bright and savory flavors, this entrée offers a classic Italian-American experience with a touch of elegance.

Rack Of Lamb

Savor our tender rack of lamb, perfectly roasted and served with a rich demi-glace. Accompanied by golden roasted potatoes and tender seasonal vegetables, this dish is complemented by a refreshing mint jelly.

Health & Allergy Notice

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Please inform your server if you have any food allergies or dietary restrictions. While we take every precaution to prevent cross-contamination, we cannot guarantee that any dish is completely free of allergens. Your health

salads

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Topped with goat cheese and fresh herbs, and drizzled with a light balsamic glaze and extra virgin olive oil. This salad is a delightful twist on the classic, offering a perfect balance of flavors and textures.

Served with pita bread

Julienned Salad

A hearty blend of crisp lettuce, ripe tomatoes, cucumbers, and shredded carrots, topped with julienned slices of ham, turkey, and cheddar & swiss cheese. Garnished with hard-boiled egg wedges, served with your choice of dressing on the side.

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beverages .

Coffee, Hot Cocoa, Milk, Assorted Soda,
Tea, and Juice

side starters

Soup of the Day, Fresh Fruit, Side Salad
Yogurt, Cottage Cheese, Apple Sauce,
Veggie sticks, Onion rings, French Fries,
Sweet potato Fries, Mashed Potato,
Baked Potato, Sweet Potato, Vegetable
Medley Chips,

dessert

Ice cream Sundae

Your wish is our command!!!, work with your server to help create the Ice-cream Sundae of your dreams

Confections of the day

Ask your server about our daily desserts

WEEK OF 10/28/2024



Weekly Specials

Monday 10/28

Soup: Lobster Bisque

Lunch: Seared Scallops with Lemon Butter Sauce, Arugula Salad with Shaved Parmesan

TUESDAY 10/29

Soup: French Onion Soup with Gruyère Crouton

Lunch: Duck Confit Salad with Mixed Greens and Raspberry Vinaigrette

Dinner: Pan-Seared Sea Bass with Saffron Risotto, Roasted Vegetables, Tiramisu

WEDNESDAY 10/30

Soup: Wild Mushroom Soup

Lunch: Lobster Roll with Herb Aioli, Sweet Potato Chips

Dinner: Rack of Lamb with Mint Pesto, Dauphinoise Potatoes, Ratatouille, Chocolate Fondant

THURSDAY 10/31

Soup: Butternut Squash Soup with Sage

Lunch: Grilled Shrimp and Avocado Salad, Citrus Dressing

Dinner: Filet Mignon with Truffle Mashed Potatoes, Asparagus, Crème Brûlée

FRIDAY 11/1

Soup: Bouillabaisse

Lunch: Crab Cakes with Remoulade, Mixed Green Salad

Dinner: Salmon Bure Blanc, Garlic Mashed Potatoes, Haricots Verts, Panna Cotta with Berry Compote

Dining Room Hours

Monday- Open for lunch

Tuesday - Friday- open for lunch & dinner

Lunch - 12:00pm-Last Seating 1:00pm

Dinner - 5:00pm - Last Seating 6:00pm

TOGO Pick up hours

Lunch - 12:30pm

Dinner - 5:30pm